

## **BIG BLEND 2015**

**APPELLATION:** Finger Lakes

**VINEYARDS:** Atwater Estate Vineyards & Saw Mill Creek

HARVEST DATE: Cabernet Sauvignon 10/22 Blaufränkisch 9/27

Syrah 10/8, Cabernet Franc 10/13, Merlot 10/7

HARVEST BRIX: Cabernet Sauvignon 22.9 ° Blaufränkisch 21.2°

Syrah 21.1° Cabernet Franc 21.8° Merlot 20.4°

**GROWING CONDITIONS:** February went on the record as the

coldest in central NY and winter passed slowly followed by a cool spring with several frosty mornings though with little consequence to the vineyards. May through July were humid and featured torrential downpours. As has been the case the last few years, a warm and sunny September has made this wine grape harvest one of the best in recent memory providing above average temperatures and dry conditions which allowed the grapes to ripen and maintain excellent integrity.

**BLENDING INFORMATION:** 42% Cabernet Sauvignon, 30% Merlot, 12% Syrah, 12% Cabernet Franc, 4% Blaufränkisch

**PRODUCTION NOTE:** Fermented separately in open top bins with ICV-GRE, D21 and ambient yeasts. Punched down 3x per day, pressed off at near dryness, settled then barreled down with no rackings. Racked out of barrels in early August 2016, blended and filtered.

**BARREL NOTES:** Aged 9 months in neutral American, Hungarian & French.

**ACIDITY:** 6.58*g*/L **pH:**3.76

**RESIDUAL SUGAR:** .1% **ALCOHOL:** 13%

**BOTTLING DATE:** Sept. 2, 2016 **PRODUCTION:** 401 cases

**RELEASE DATE:** August 3, 2018

**WINEMAKER'S NOTE:** This racy blend is dubbed "Super Senecan" that is, a non-traditional blend of vinifera grapes, whereby the blend changes from year-to-year. The 2015 contains five varieties with Cabernet Sauvignon and Merlot leading the charge, two grapes that enjoy each other's company!

**TASTING NOTES:** Bright and lean upfront with rich earthy tannins that mingle with raspberry and strawberry notes. Smoky cedar and black peppercorn on the palate, the wine finishes with a lengthy, spicy finish.

ATWATER ESTATE VINEYARDS FINDER LAKES

or

**FOOD PAIRING SUGGESTIONS:** Try this vintage with beef or lamb—roasted—or grilled—or a hearty earthy mushroom risotto.